

	<b>S/S Norway Inspection – May 12<sup>th</sup> 2002</b>	<b>Corrective Action from the ship</b>
1	<b>Lido – Service</b> , Time as a public health control procedure as described in ship's plan was not being followed. Labels on food containers were in place with proper documentation.	Rectified by having training session in recording and measuring procedures for concerned crew.
2	<b>Backflow Prevention</b> , Steam generator in Roman spa steam room does not appear to have a backflow preventer installed on the potable water line.	Rectified
3	<b>Potable Water System</b> , Verify that potable water tanks including 11.4, 11.3, 9.7 and 9.8 do not have common wall with the sea or have an approved variance in place.	U.S.P.H inspectors will except salinometer alarm on the suction line which will be installed.
4	<b>HVAC</b> , Condensate collection area in fan room checked had an excessive build up of soil and mold.	Cleaning routines changed to 3 months intervals. New cleaning agent on order.
5	<b>Leeward Glass Washing</b> , The glass washer final rinse pressure gauge was located behind a bulkhead panel. The Windward dish washer final rinse pressure gauge was filled with water and did not work. The Windward glass washer pressure gauge could not be located. The gauges were in mili-bars and no one new the correct pressure required or how to convert the to PSI.	Rectified.
6	<b>Leeward Dishwashing</b> , The final sanitizing nozzles in the dishwasher were not properly aligned.	Rectified
7	<b>Sauce Kitchen</b> , Soup overflowing from a kettle leaked past the deck scupper and was pooling along the bulkhead. Grouting at the deck/bulkhead juncture was in poor repair and the soup was leaking under the bulkhead.	Action in progress.
8	<b>Dazzles Disco Bar</b> , The lizuor display case cover contained piano hinges and was in poor repair.	Action in progress.
9	<b>Food Service-General</b> , Non-food contact surfaces of equipment such as grills, fryers, refrigerators and cabinets contained holes, gaps, exposed wiring and piping, and other non-easily cleanable features.	Ongoing maintenance
10	<b>Food Service-General</b> , Decks, bulkheads and deckheads contained holes, open seams, exposed wiring and piping, painted surfaces, cracked and broken deck tiles and other non-easily cleanable features.	Ongoing maintenance